

Cherry Almond Cake

Servings: 12

Source: Karen Erler

Ingredients

- 1 cup Flour
- 1¼ teaspoons Baking Powder
- 1 Butter
- 1¼ cups Sugar
- 2 Eggs
- 1 teaspoon Almond Extract
- 1 (15 oz) can Tart Red (Bing) Cherries, pitted and drained
- Powdered Sugar

Method

Preheat the oven to 350°F. Butter an 8 to 10" springform pan.

In a medium bowl, combine the flour and baking powder. Set aside.

In a large bowl, using an electric mixer on medium speed, beat the butter and sugar until light and fluffy, about 3 minutes. Add the eggs, 1 at a time, mixing until combined after each addition. Add the almond extract and mix until combined. Add the flour mixture and, using a wooden spoon, mix just until thoroughly incorporated. The batter should be very thick. Scrape the mixture into the prepared pan and, using a rubber spatula, smooth the surface. Spread the drained cherries evenly over the batter.

Bake the cake for 60 to 70 minutes, until golden brown and a tester inserted in the center comes out clean. Transfer the pan to a wire rack to cool for about 10 minutes. Carefully remove the side of the pan and set the cake aside to cool slightly.

Serve warm or at room temperature. If desired, dust the top of the cooled cake with confectioners' sugar just prior to service.

Notes

Do not use cherry pie filling.